

Claims

1. (Currently Amended) A method for making a beverage comprising:
providing a beverage;
providing an amount of glucosamine (GLCN);
mixing the beverage and the GLCN, thereby forming a GLCN beverage; and
subsequently heat-pasteurizing the GLCN beverage at a high temperature for a time sufficient to reduce colony forming units (cfu) by at least about 50% by heating the GLCN beverage to a temperature of at least about 165°F and maintaining the temperature for about 3 minutes, wherein GLCN is present in the beverage during the heat pasteurization.
- 2-5. (Canceled)
6. (Original) The method of claim 1, wherein the amount of GLCN added to the beverage is at least about 0.1 g GLCN per serving
7. (Previously Presented) The method of claim 1, wherein the amount of GLCN added to the beverage is at least about 0.25 g GLCN per serving.
8. (Currently Amended) ~~[[A]] The method of claim 1 for making a beverage comprising:~~
~~providing a beverage;~~
~~providing a first amount of GLCN;~~
~~mixing the beverage and the GLCN, thereby forming a GLCN beverage; and~~
~~heat pasteurizing the GLCN beverage, wherein GLCN is present in the beverage during heat pasteurization, and wherein the amount of GLCN in the GLCN beverage prior to heat-pasteurizing is substantially similar to a second amount of GLCN in the GLCN beverage after heat-pasteurizing.~~
9. (Original) The method of claim 8, wherein the second amount of GLCN in the GLCN beverage after heat-pasteurizing is at least about 80% of the first amount of GLCN in the GLCN beverage prior to heat-pasteurizing.

10. (Previously Presented) The method of claim 1, wherein the GLCN is derived from a fungal biomass containing chitin.

11-17. (Canceled)

18. (New) A method for making a beverage comprising:
providing a beverage;
providing an amount of glucosamine (GLCN);
mixing the beverage and the GLCN, thereby forming a GLCN beverage; and
subsequently heat-pasteurizing the GLCN beverage by heating the GLCN beverage to a temperature of at least about 212°F and maintaining the temperature for at least 60 seconds, wherein GLCN is present in the beverage during the heat pasteurization.

19. (New) The method of claim 18, wherein the amount of GLCN added to the beverage is at least about 0.1 g GLCN per serving

20. (New) The method of claim 18, wherein the amount of GLCN added to the beverage is at least about 0.25 g GLCN per serving.

21. (New) The method of claim 18 wherein the amount of GLCN in the GLCN beverage prior to heat-pasteurizing is substantially similar to a second amount of GLCN in the GLCN beverage after heat-pasteurizing.

22. (New) The method of claim 21, wherein the second amount of GLCN in the GLCN beverage after heat-pasteurizing is at least about 80% of the first amount of GLCN in the GLCN beverage prior to heat-pasteurizing.

23. (New) The method of claim 18, wherein the GLCN is derived from a fungal biomass containing chitin.